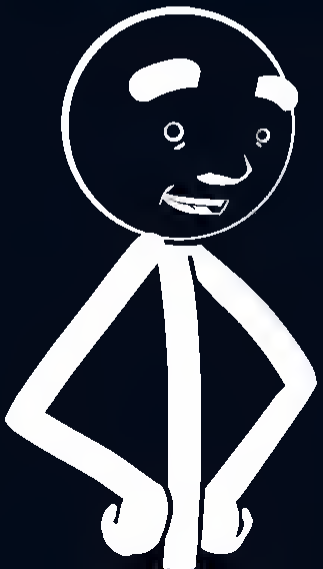
COOKING COMICALLY

PLEASE READ THE NOTES IF YOU PLAN ON MAKING THIS ONE



AH CUPCAKES

A STAPLE OF CELEBRATIONS EVERYWHERE

BIRTHDAY PARTIES, OFFICE GET TOGETHERS, HOLIDAYS, POTLUCKS...

WHAT OCCASION AM I MAKING CUPCAKES FOR, YOU ASK?

IT'S THURSDAY

SHOPPING TIME

THE DRY STUFF

All-Purpose Flour

1 Cup 64g

Sugar

1 Cup 225g

Cocoa Powder

½ Cup 60g

Instant Espresso

1 Tsp 2g

Baking Powder

1 Tsp 5g

Baking Soda

½ Tsp 3g

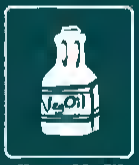
Salt

1 Tsp 6g

THE WET STUFF

Eggs

1



Vegetable Oil

¼ Cup 60ml

Milk

½ Cup 120ml

Vanilla

1 tsp 6mL

THE FROSTING

Butter (softened)

8 Tbsp 110g

Powdered Sugar

2 Cups 250g

Milk

1½ Tbsp 22ml

Vanilla

1 tsp 6mL

Salt

½ tsp 4g

THE OTHER

Boiling Water

½ Cup 120ml

Cookie Dough

8oz 260g

LET'S GET THIS PARTY STARTED...

THE DRY STUFF

All-Purpose Flour

1 Cup 64g

Sugar

1 Cup 225g

Cocoa Powder

½ Cup 60g

Instant Espresso

1 Tsp 2g

Baking Powder

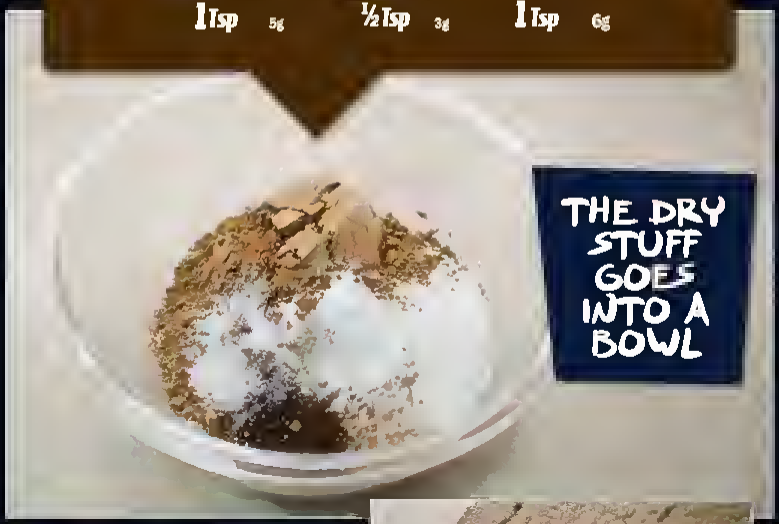
1 Tsp 5g

Baking Soda

½ Tsp 3g

Salt

1 Tsp 6g



WHISK IT WELL UNTIL IT'S ALL EVENLY DISTRIBUTED AND SET ASIDE

THE WET STUFF

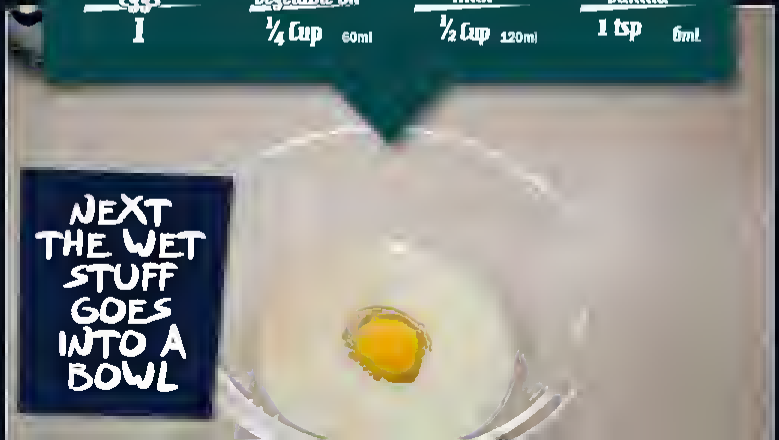
Eggs
1

Vegetable Oil
¼ Cup 60ml

Milk
½ Cup 120ml

Vanilla
1 tsp 6ml

NEXT THE WET STUFF GOES INTO A BOWL

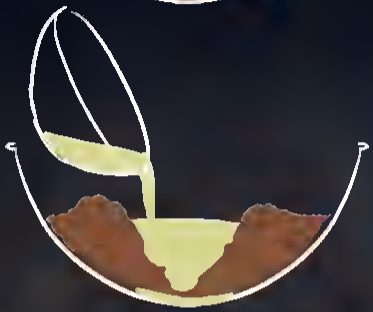


YEAH YOU GUESSED IT... STIR IT UP UNTIL IS ALL COMBINED

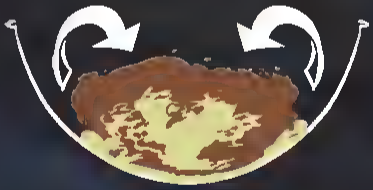
AT THIS POINT YOU SHOULD BEGIN HEATING 1/2 CUP OF WATER TO A BOIL

THEN

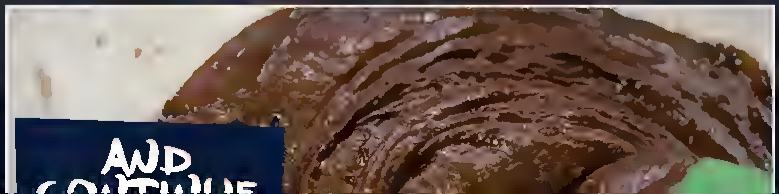
MAKE A WELL IN YOUR DRY STUFF



POUR YOUR WET STUFF INTO THE WELL



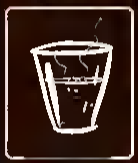
MOVE DRY STUFF FROM THE SIDES OVER TOP OF THE WET STUFF



AND CONTINUE

CONTINUE STIRRING UNTIL YOU'VE GOT BATTER

STIR THE BOILING WATER IN SLOWLY AND ONCE IT'S ALL MIXED...



Boiling Water

½ Cup 120ml

POUR A LITTLE BATTER INTO EACH CUPCAKE CUP

INTO THE CUPCAKE CUPS!!
JUST ENOUGH TO COVER THE BOTTOM

THEN ADD IN THE CHUNKS OF COOKIE DOUGH

AND COVER WITH THE REST OF THE BATTER

EACH CUP SHOULD BE ABOUT 3/4 FULL

BAKE @325F (160C) FOR ABOUT 30 MINUTES

Butter (softened)

8 Tbsp 110g

Vanilla

1 tsp 6ml

Salt

½ Tsp 4g

Milk

1½ Tbsp 22ml

THEN GET STARTED ON THE FROSTING WHIPPING TOGETHER THE SOFTENED BUTTER, VANILLA, MILK AND SALT

THEN WHIP IN THE 2 CUPS OF POWDERED SUGAR AND VOILA...
FROSTING
Powdered Sugar
2 Cups 250g
BAG IT
SNIP THE TIP...

AND DISPENSE HANDSOMELY

THEN
SPRINKLES!!!
AND ENJOY

THE NOTES

- It's probably a good idea to spray a little non-stick spray on the cupcake cups before pouring the batter to help them separate easier when it's time to eat.

- Let the cupcakes cool a little before you frost them otherwise the frosting will probably slide right off.

- The 30 minute cook time is an estimate. I'm baking at altitude so this may vary for you. I suggest keeping an eye on the cupcakes and testing with a toothpick. When it comes out clean, they're done.

- Obviously you can use any kind of cookie dough you like. You can make it from scratch if you want to be fancy or just use any ready-made cookie dough from the store. Or don't use dough. Do what you want.

And as always

Thank you for reading

Please consider supporting me on
patreon.com/cookingcomically

I NEVER COULD GET THE HANG OF THURSDAYS...